

# C9MAAZSSA9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709224523
Energy efficiency class	A












## Aesthetics



Aesthetic	Classica	Display	Touch
Series	Sinfonia	No. of controls	8
Design	Square design	Serigraphy colour	Black
Door	With 2 horizontal strips	Handle	Smeg Classic
Upstand	Yes	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Glass type	Eclipse
Hob colour	Stainless steel	Feet	Stainless steel
Command panel finish	Enamelled metal	Storage compartment	Push pull
Control knobs	Smeg Classic	Logo	assembled 50's
Controls colour	Stainless steel	Logo position	Facia below the oven

## Programs / Functions

No. of cooking functions	9
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Eco	 Large grill	 Fan grill (large)
 Base	 Fan assisted bottom	 Rotisserie

## Cleaning functions

 Vapor clean

## Other functions

 Defrost by time

## Hob technical features

**UR**

**Total no. of cook zones** 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - AUX - 1.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 2.90 kW

**Type of gas burners** Standard

**Automatic electronic ignition** Yes

**Gas safety valves** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 2

**Fan number** 2

**Net volume of the cavity** 115 l

**Gross volume, 1st cavity** 129 l

**Cavity material** Ever Clean enamel

**No. of shelves** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light Power** 40 W

**Cooking time setting** Start and Stop

**Light when oven door is open** Yes

**Door opening** Flap down

**Removable door** Yes

**Full glass inner door** Yes

**Removable inner door** Yes

**Total no. of door glasses** 3

**No. of thermo-reflective door glasses** 2

**Safety Thermostat** Yes

**Cooling system** Tangential

**Usable cavity space dimensions (HxWxD)** 371x724x418 mm

**Temperature control** Electro-mechanical

**Lower heating element power** 1700 W

**Upper heating element - Power** 1200 W

**Grill element** 1700 W

**Large grill - Power** 2900 W

**Circular heating element - Power** 2 x 1550 W

**Grill type** Electric

## Options Main Oven

**Timer** Yes

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 50 °C

**Maximum temperature** 260 °C

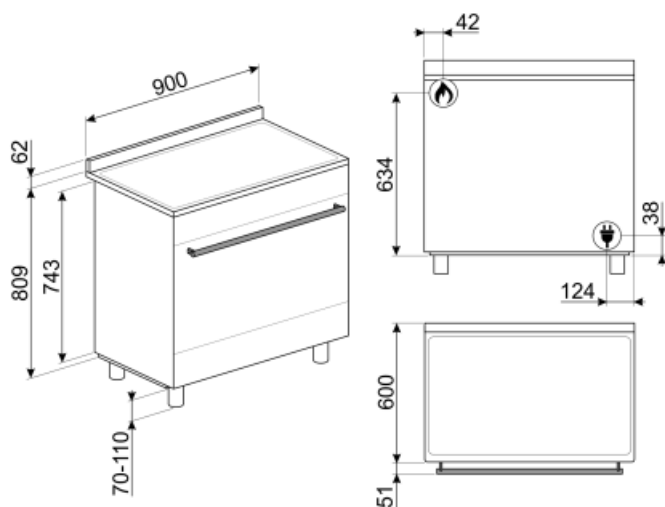
## Accessories included for Main Oven & Hob



Cast iron wok support	1	20mm deep tray	1
Moka stand	1	40mm deep tray	1
Rack with back and side stop	2	Telescopic Guide rails, partial Extraction	1

## Electrical Connection

Electrical connection rating	3200 W	Power supply cable length	120 cm
Current	14 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles



## Not included accessories

### AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



### GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

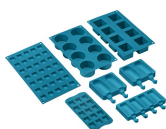


### BBQ9



### KITC9X9

Splashback, 90x75 cm, stainless steel, suitable for Master cookers



### SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



### SFLK1

Child lock



### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### KITROT9















Rotisserie kit for 90x60 cookers, new cavity (115 L)












### GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

## Symbols glossary (TT)

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Heavy duty cast iron pan stands: for maximum stability and strength.
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: Manual defrost function. At the end of the set duration, the function stops.
	Triple glazed doors: Number of glazed doors.		Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking
	Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.		Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.
	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.		ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment
	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.		Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

- 
- |  |  |   |   |
|--|--|---|---|
|  | Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection. |  | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.                  |
|  | The inner door glass: can be removed with a few quick movements for cleaning.  |  | Side lights: Two opposing side lights increase visibility inside the oven.  |
|  | The oven cavity has 5 different cooking levels.  |  | Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely. |
|  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.  |  | Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.                        |
|  | The capacity indicates the amount of usable space in the oven cavity in litres.  |   |   |